## **Kangadeer Spiced Cookies**



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## Ingredients

125 g Butter, chopped

1/3 cup brown sugar

1/3 cup golden syrup

- 1 egg
- 2 1/2 cups plain flour
- 1 tbsp ground ginger
- 2 tsp cinnamon
- 1/4 tsp ground cloves
- 1 tsp bicarbonate of soda

## FOR FROSTING (optional)

- 1 egg white
- 2 cups pure icing sugar, sifted

## **Method:**

- 1. Melt butter, sugar and golden syrup together in a saucepan, stirring until smooth. Cool slightly.
  - 2. Whisk egg and butter mixture in a large bowl.
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- 3. Sift flour, spices and soda over the butter mixture and mix until combined into a smooth dough.
- 4. Flatten into a disc shape, cover with cling wrap and refrigerate for 30-40 minutes or until just firm.
- 5. Roll out dough on a floured baking paper surface to ½cm thickness.
- 6. Place the pre cut Kangadeer cookie cutter onto the rolled dough.
- 7. Using a knife, cut around the cookie cutter shape
- 8. Lift cutter and repeat until all dough is use.
- 9. Remove excess dough and place baking paper onto baking tray.
- 10. Bake at 180c for 8-10 minutes until cooked or lightly browned.
- 11. Cool for 5 mins before transferring onto a cooling tray to cool completely.
- 12. Decorate how you wish We used gold icing and a red button for a red nose.
- 13. Optional with icing
- 14. Beat egg white until foamy then gradually beat in icing sugar until piping consistency.
- 15. Spoon into a piping bag and use to decorate cooled gingerbread.